



MENU



SCAN FOR A TOUCH FREE MENU

STARTERS

ASIAN SPRINGROLLS R95

Vegetable ~ or ~ Chicken Hand-Rolled & Deep-Fried,
Served with a Home-made Thai Sweet-Chili Sauce

PERI-PERI CHICKEN LIVERS R110

Pan-Fried Chicken Livers with a Mild Peri-Peri Sauce.
Served with Toasted Ciabatta

SNAILS R115

With a Creamy Garlic and Parmesan Cheese
Sauce, Served with a Toasted Ciabatta

CRUMBED MUSHROOMS (V) R125

Panko Crumb-Dusted Mushrooms, Fried until Crispy & Served
with a Japanese Sriracha Mayo

INDO STICKY CHICKEN WINGS R130

Grilled Chicken Wings in a Sweet Indo-Soy
Sauce & Crunchy Spring-Onions

GRILLED OR FRIED HALLOUMI (V) R135

Garnished with Greens, Micro-Herbs &
a Tzatziki Dressing

PRAWN AVOCADO R135

Wok-Broiled Prawns served on Fresh Avo, in a Light
Asian Curry & Mango Sauce

PANKO CRUMBED CALAMARI R140

Salt & Pepper - Dusted in Salt, Pepper & Japanese Crumbs.
Wok-fried & Served with a Sriracha Mayo

GRILLED CALAMARI R140

Wok-Grilled tender Calamari, Served with a Creamy
Lemon-Butter Sauce

SPANISH GARLIC PRAWNS R140

Five (5) medium Prawns, Pan-Fried until Soft & Lightly
Browned. Served in a Mild Peri-Peri Sauce
with Toasted Ciabatta

MUSSELS R145

Fresh Black Mussels prepared in Cream, White Wine,
Tomato, Garlic & Spring Onions

MEZZE PLATTER (V) R190

Home-made Hummus, Baba ghanoush & Dolmades,
Served with Freshly Prepared Olive & Herb Focaccia



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STARTERS

DIMSUM R115

Veg | Chicken | Pork | Beef

6pc Traditional Chinese Dim Sum, Perfectly Steamed and Served with a Chili-Soy Sauce

BAO BUNS

Traditional steamed buns Filled with an Option of Veg **R95** | Chicken **R110** | Pork **R120** | Beef **R130**

TACO'S

Taco Shells, Filled with an Option of Veg **R95** | Chicken **R110** | Pork **R120** | Beef **R130** | Prawn **R135**

STIR FRY

ASIAN INSPIRED STIR FRY THAI MEDITERRANEAN RAMEN R185

Asian Root-Vegetables & Mushrooms with Ramen Noodles in a Miso-Flavoured Broth

SWEET AND SOUR CHICKEN R185

Panko-Tempura Chicken with Our Home-made Sweet & Sour Sauce. Tossed with Wok Vegetables & Ramen Noodles

TERIYAKI BEEF R195

Teriyaki Beef Rump with Wok Vegetables in a Miso Flavoured Broth. Served with Ramen Noodles & a Poached Egg

SWEET AND SOUR PRAWN R195

Panko-Tempura Prawns with Our Home-made Sweet & Sour Sauce. Tossed with Wok Vegetables & Ramen Noodles

SALADS

DANISH SALAD R120

Creamy Danish Feta Cheese, Crisp Lettuce, Tomato, Cucumber, Shallots, Kalamata Olives. Lightly Dressed with an Origanum Vinaigrette

HALLOUMI SALAD R130

Grilled Halloumi, Crisp Lettuce, Tomato, Cucumber, Red Onions & Kalamata Olives, Finished Off with a Home-made Tzatziki Dressing

SMOKED SALMON SALAD R160

Smoked Norwegian Salmon, Crisp Lettuce, Tomato, Red Onions, Cucumber, Dill & Cream Cheese



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SUSHI

SALMON SASHIMI - 4PC R120

RAINBOW RELOADS - 8PC R140

Rainbow Roll with Teriyaki Sauce. Garnished with Caviar and Spring Onions

BEEF TUK TUK ROLL - 8PC R140

Tempura Prawn, Avo & Seared Beef Fillet Slivers with a Teriyaki Dressing

YUPPIE ROLL - 8PC R145

California Roll with Smoked Salmon & Cream Cheese. Wok-Fried in Tempura & Topped Off with a Spring Onion Salad

DRAGON ROLL - 8PC R145

Tempura-Prawn California-Rainbow Roll with 'Yummi' Sauce

MAKI ROLL - 8PC

Avocado **(V) R75** | Prawn **R95** | Salmon **R95**

HAND ROLL - 8PC

Avocado **(V) R75** | Prawn **R95** | Salmon **R95**

CALIFORNIA ROLLS - 8PC

Crispy Veg **(V) R95** | Prawn **R105** | Salmon **R115**

FASHION SANDWICH - 4PC

Crispy Veg **(V) R95** | Prawn **R105** | Salmon **R115**

SALMON ROSES - 4PC R120

PRAWN TEMPURA - 5PC R140

PLATTER - 32PC R525

8pc Maki Avo, 8pc Dragon Roll, 4pc Salmon roses, 4pc Fashion Crispy Veg & 8pc Beef TukTuk



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PASTA

ARTICHOKE FETTUCINE R225

Artichokes, Capers, Garlic, Kalamata Olives & Mushrooms,
Served with Tomato Parmesan Sauce

CREAMY GARLIC CHICKEN & BACON R225

Chicken Breast & Lean Bacon, Served with Creamy
Napolitana Sauce & Al dente Penne Pasta

BALSAMIC BEEF LINGUINE PASTA R235

Medium Grilled Sirloin, Sun-dried Tomatoes, Miso Infused
Linguine Pasta Topped with a Balsamic Glaze

TAGLIATELLE PESCATORE R245

Calamari, Mussels, Prawns, Line Fish. Served with a
Creamy Garlic Napolitana

MAINS

CLASSIC HAKE R220

Panko Crumbed & Fried. Served with a 7-Spice Mayo.
Served with Vegetables or Hand-Cut Potato
Chips or Japanese Rice

~ or ~

Grilled & Topped with a Lemon Butter Sauce. Served with
Vegetables or Hand-Cut Potato Chips or Japanese Rice

CALAMARI R275

Dusted in Japanese Crumbs & Wok-Fried. Served with a side of
Sriracha Mayo, Side of Vegetables, Hand-Cut Potato Chips
or Japanese Rice

~ or ~

Wok-Grilled tender Calamari, Served with a Creamy
Lemon-Butter Sauce, Side of Vegetables, Hand-Cut Potato Chips
or Japanese Rice

KINGKLIP R295

250g-Grilled Kingklip Fillet, Topped with Prawn Sauce & Avo
Slices. Served with Vegetables, Hand-Cut Potato Chips
or Japanese Rice

NORWEGIAN SALMON R335

Fresh, Seasoned Salmon, Lightly Grilled & Oven-Baked
in Miso Butter & Parsley Soy Sauce.
Served with Seasonal Vegetables & Toasted
Almond Shavings



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MAINS

QUEEN PRAWNS - 10 R345

Served with Either a Lemon-Parsley-Butter or a Creamy Garlic, Ginger, Chili & Coconut Sauce. Served with Vegetables or, Hand-Cut Potato Chips or Japanese Rice

CREAMY MUSHROOM CHICKEN R225

Grilled Chicken Fillets, Tossed in a Mushroom, Butter, Beer, Coconut & Chili-Flake Sauce. Served with Seasonal Vegetables

BABY CHICKEN R275

Grilled Baby Chicken, Basted with an Option of Lemon-herb or Peri-Peri Sauce. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

PORK BELLY R265

Slow-Roasted, Stuffed Pork Belly. Served with a Grilled Apple Slice, Cranberry Jus & Seasonal Vegetables on a Bed of Mash-Potato

PORK RIBS R275

600g-Asian BBQ, Pork Belly Ribs, Marinated & Basted in a Sweet & Sticky Sauce. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

BLUEBERRY BACON, AVO & CHEESEBURGER R220

200g Prime Beef Burger Patty with Grilled Bacon, Cheese & Avo Slices. Served with Hand-Cut Potato Chips

BEEF RUMP R245

300g-Aged Beef Rump Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter
Offered with Seasonal Vegetables or Hand-Cut Potato Chips
ask your waitron for sauce options

RUMP ESPETADA R285

300g-Aged Beef Rump Medallions, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter.
Served with Fried Milo Frito & Seasonal Vegetables

LAMB CUTLETS R295

350g-Grilled Lamb Cutlet Trio, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Seasonal Vegetables or Hand-Cut Potato Chips



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MAINS

FILLET “Off THE BONE” R295

250g-Char-Grilled Beef Fillet off the Bone, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Seasonal Vegetables or Hand-Cut Potato Chips. Best served Medium – Rare

ask your waitron for sauce options

RIB EYE R305

Matured Beef Rib Eye, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Seasonal Vegetables or Hand-Cut Potato Chips

ask your waitron for sauce options

T-BONE R330

600g-Aged, Thick-Cut Beef T-Bone. Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Seasonal Vegetables or Hand-Cut Potato Chips

ask your waitron for sauce options

SAUCE OPTIONS R50

Monkey Gland
Creamy Garlic
Pepper
Mushroom
Cheese

SIDE-ORDER OPTIONS R60

Garlic & Herb Baby Potatoes
Seasonal Grilled Vegetables
Hand-Cut Potato Chips
Danish-Feta Salad
Mashed Potatoes
Basmati Rice with Crispy Onions
Cheesy Jalapeno Fries



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VEGETARIAN SPECIALITIES

HALLOUMI CHILLI PESTO R195 (V + G)

Grilled Halloumi with Chili Pesto. Tossed with Gluten-Free Pasta

VEGGIE BURGER R185 (V)

200g Homemade Veggie Patty, Accompanied by Freshly Grilled Seasonal Veggies. Served with Hand-Cut Potato Chips

MUSHROOM RISOTTO R195 (V)

Mushroom & Cauliflower Risotto, with a Vegetable Broth & Chunky Spring-Onions

ARRABBIATA GNOCCHI R195 I (V + G)

Home-made Potato Gnocchi, served with Spicy Arrabbiata Sauce

*****Prepared With Gluten Free Flour****

HOUSE SPECIALITY DISHES

NACHO'S

PLAIN R110 | CHICKEN R150 | BEEF R160

Crispy Corn Tortilla Chips with Choice of Topping, Melted Mature Cheddar, Fresh Salsa, Sour Cream and Home-made Guacamole

OXTAIL R315

Oxtail An All-Time Winter Favourite. Rich, Roman-Style Braised Oxtail Served with Herb-Mash or Basmati Rice & Seasonal Vegetables

LAMB SHANKS R315

Slow-Roasted Lamb Shank with a Rich Red Wine Sauce. Served with Seasonal Vegetables & Mashed Potatoes



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PIZZA

All Served in Large

FOCCACIA

Olive Oil & Fresh Herbs **R60**

Olive Oil, Herbs & Garlic **R65**

Olive Oil, Herbs, Garlic, Fresh Olives & Feta **R80**

MARGHERITA **R110**

Homemade Napolitano Sauce, Mozzarella & Fresh Herbs

HAWAIIAN **R145**

Pineapple & Country Ham

REGINA **R160**

Mushrooms & Country Ham

VEGETARIAN **R160**

Basil pesto sauce, Baby Marrow, Pineapple, Broccoli,
Fresh Tomato Slices, mushrooms & Garlic

POLLO ARROSTO **R175**

Roasted Chicken, Peppadews, Feta & Bell Peppers

SWEET CHILLI CHICKEN **R175**

Sweet chili chicken, Pineapple, Mushrooms & Avo

MEXICANA **R175**

Beef Bolognese, Garlic, Mixed Peppers, Fresh Onion & a Hint of chili

PEPPERONI DELUXE **R175**

Pepperoni, Caramelized Onions & Avo

PICO PANCETTA **R180**

Bacon, Feta & Avo

4 SEASONS **R175**

Artichokes, Ham, Olives & Mushrooms

MISS PIGGY **R185**

Bacon, Ham & Deboned BBQ Pork Ribs

4-CHEESE **R185**

Aged Cheddar, Mozzarella, Feta & Blue Cheese



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DESSERT

New York Cheesecake	R95
Lemon Meringue	R95
Chocolate cake	R95
Bar One Cake	R95
Chocolate Volcano	R95
Carrot Cake	R95
Red Velvet Cake	R95
Malva Pudding	R85
Apple Crumble	R95
Cream Brulee	R95
Chocolate Mouse	R90

AFTER DINNER DRINKS

Amarula Don Pedro	R125
Kahlua Don Pedro	R125
Jameson Don Pedro	R125
Frangelico Don Pedro	R125
Irish Coffee	R125



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YOUNG EXECUTIVE'S MENU

BREAKFAST

Bread Options Available
Egg Of Your Choice

Peanut Butter Toast	R35
Egg, Toast, Sausage	R45
Egg, Toast, Bacon	R45
Plain French Toast	R45
Cheese Omelette	R45
Flap Jacks	R30
Cereal *Options*	R35
Fruit Salad	R30

LUNCH

Toasted Cheese & Chips	R60
Mini Samosa & Chips	R55
Spring Roll & Chips	R55
Margherita Pizza	R90
Fish Nuggets & Chips	R70

DINNER

**Served with hand-cut potato chips
or seasonal grilled vegetables or
garden green salad**

Chicken Strips 'Grilled' or 'Crumbed & Fried'	R120
Spaghetti Bolognaise Classic rendition of a house-hold favourite	R110
Beef Cheeseburger	R130
Hake 'Grilled' or 'Crumbed & Fried'	R130
Rump steak	R130
Pork ribs	R130

DESSERT

Milkshake	R45
Ice Cream Floats	R55
Ice Cream & Chocolate Sauce	R55
Chocolate Brownies & Ice - Cream	R55
Fruit salad & Ice- Cream	R55



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